

EXHIBIT NO. 1

7
9-14-02

Docket Item #11
SPECIAL USE PERMIT #2002-0067

Planning Commission Meeting
September 3, 2002

ISSUE: Consideration of a request for a special use permit for limited delivery service and to change the hours of operation of a restaurant.

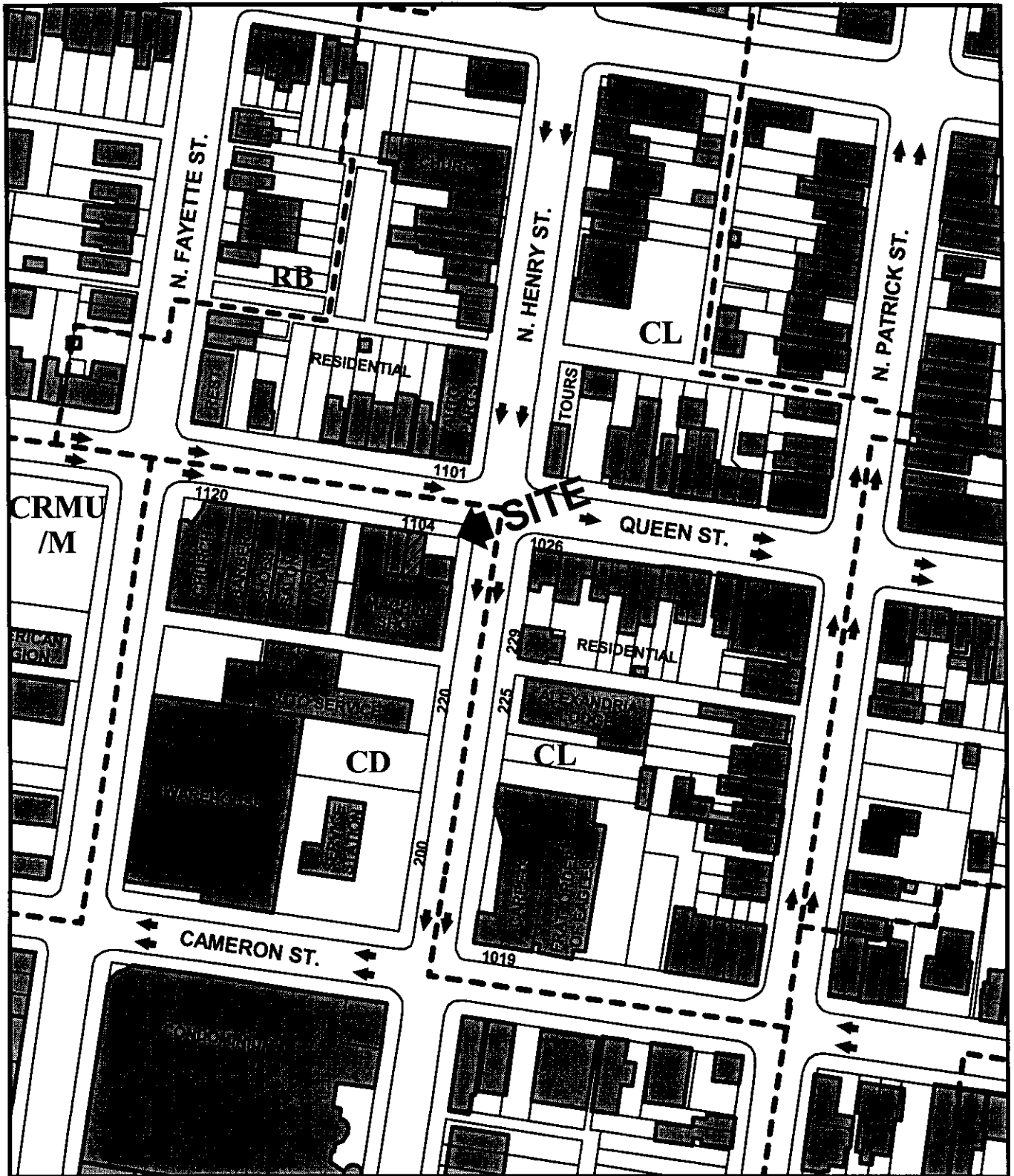
APPLICANT: Qi Lin and Dao Shu Lin
by Peter Cheng

LOCATION: 1104 Queen Street

ZONE: CD/Commercial Downtown

PLANNING COMMISSION ACTION, SEPTEMBER 3, 2002: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



SUP #2002-0067

09/03/02



STAFF RECOMMENDATION:

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z) (SUP #2000-0115)
2. No seating shall be provided. (P&Z) (SUP #2000-0115)
3. No outside dining facilities shall be located on the premises. (P&Z) (SUP #2000-0115)
4. No grilling or other food preparation is permitted outside. (P&Z) (SUP #2000-0115)
5. No live entertainment shall be provided at the restaurant. (P&Z)(SUP #2000-0115)
6. No music or amplified sound shall be audible at the property line. (P&Z)(SUP #2000-0115)
7. **CONDITION AMENDED BY STAFF:** The hours of operation shall be limited to 11:00 a.m. to 10:00 p.m. Monday through Thursday, 11:00 a.m. to 11:00 p.m. Friday and Saturday, and 11:00 a.m. to 9:00 p.m. Sunday. ~~5:30 a.m. to 8:00 p.m. daily, with the understanding that the applicant will open for business at 6:00 a.m. (CC) (SUP #2000-0115) (P&Z)~~
8. The applicant shall post the hours of operation at the entrance to the restaurant.(P&Z) (SUP #2000-0115)
9. **CONDITION AMENDED BY STAFF:** Delivery service may be offered using bicycles or mopeds only. When not in use, the bicycles and mopeds used for delivery shall be parked on the concrete pad located east of the restaurant. Under no circumstances shall automobiles be used to conduct deliveries. No delivery service shall be provided. (P&Z) (SUP #2000-0115)
10. The applicant's employees shall not serve patrons who double park on Queen Street in their cars. (PC) (SUP #2000-0115)

11. The applicant shall prominently post a sign inside the restaurant stating that it is prohibited by the City from serving customers who double park on Queen Street. (P&Z) (SUP #2000-0115)
12. No alcohol service in the restaurant and no off-premise sales of alcohol are permitted. (P&Z) (SUP #2000-0115)
13. No public telephones shall be located on the property. (P&Z) (SUP #2000-0115)
14. No food, beverages, or other material shall be stored outside. (P&Z) (SUP #2000-0115)
15. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z) (SUP #2000-0115)
16. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z) (SUP #2000-0115)
17. The applicant shall install at least one trash container inside the restaurant for customers' use. (P&Z) (SUP #2000-0115)
18. The applicant shall obtain, at its expense, one city trash container model 2701-SP, for installation on the adjacent right-of-way and shall contact the Solid Waste division of T&ES at (703) 751-5130 for information. (T&ES) (SUP #2000-0115)
19. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES) (SUP #2000-0115)
20. The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES) (SUP #2000-0115)
21. The applicant shall require that its employees who drive to work use off-street parking. (P&Z) (SUP #2000-0115)

22. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey and a robbery awareness program for all employees prior to operation. (Police) (SUP #2000-0115)
23. Condition deleted. (CC) (SUP #2000-0115)
24. **CONDITION DELETED BY STAFF:** ~~The special use permit shall be reviewed by Planning Commission and City Council in one year. (P&Z) (SUP #2001-0014)~~
25. **CONDITION DELETED BY STAFF:** ~~The applicant shall screen the dumpster within ninety days of approval, to the satisfaction of the Director of Planning and Zoning. (City Council)(SUP #2001-0014)~~
26. **CONDITION ADDED BY STAFF:** The applicant shall apply for a Certificate of Approval for a permanent sign for the restaurant and repair and stain or paint the existing trash enclosure. (P&Z)
27. **CONDITION ADDED BY STAFF:** The proposed bike and moped parking area on the concrete pad on the northeast corner of the subject property shall be enclosed with a fence, to be reviewed and approved by the Board of Architectural Review. (P&Z)
27. Meals ordered before the closing hour may be served, but no new patrons may be admitted after the closing hour, and all patrons must leave by one hour after the closing hour. (City Council) (SUP #2001-0014)
28. **CONDITION ADDED BY STAFF:** The Director of Planning and Zoning shall review the special use permit after it has been operational for one year and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

DISCUSSION:

1. The applicants, Qi Lin and Dao Shu Lin, request special use permit approval for the operation of a restaurant located at 1104 Queen Street.
2. The subject property is one lot of record with 60 feet of frontage on Queen Street, 40 feet of frontage on North Henry Street and a total lot area of 2,400 square feet. The site is developed with a one story building, occupied by three businesses, including a restaurant, a barber shop, and Sykes Auto Machine Inc. The property is located in the Parker-Gray Historic District.
3. On June 18, 2002, SUP #2002-0051 was issued to the restaurant for a change of ownership of the restaurant. The special use permit was approved administratively and proposed no changes from the conditions of the special use permit originally issued in May 2001 to Levi's restaurant which closed less than a year later. The applicant is now proposing to extend the operating hours and to conduct deliveries from a bicycle or moped. The applicant is proposing no other changes to the special use permit.

4. The hours of operation are proposed to include:

<u>Day</u>	<u>Proposed Hours</u>	<u>Existing Hours</u>
Monday through Thursday	11:00 a.m. to 10:00 p.m.	5:30 a.m. to 8:00 p.m.
Friday and Saturday	11:00 a.m. to 11:00 p.m.	5:30 a.m. to 8:00 p.m.
Sunday	11:00 a.m. to 9:00 p.m.	5:30 a.m. to 8:00 p.m.

5. The deliveries are proposed to be conducted from a bicycle or moped. The applicant anticipates only a few deliveries per day.
4. On July 23, 2002, staff issued ticket #2629 for violation of the conditions of the special use permit limiting the operating hours to closing at 8:00 p.m. and prohibiting deliveries.
5. Zoning: The subject property is located in the CD/Commercial downtown zone. Section 4-503 (W) of the zoning ordinance allows a restaurant in the CD zone only with a special use permit.
6. Master Plan: The proposed use is consistent with the Braddock Road Metro Station small area plan chapter of the Master Plan which designates the property for commercial downtown uses.

STAFF ANALYSIS:

Staff does not object to the proposed extended hours of operation and delivery using bicycles or mopeds. Delivery by moped or bicycle is a creative way to provide this service from the very constrained site that, because of the existing congestion and lack of parking, inhibited the previous business from offering vehicle delivery service (SUP #2000-0115).

Staff is concerned about the potential impacts on the nearby residents because of the requested extended hours. Some of these impacts will be addressed by conditions of the special use permit which prohibit alcohol sales, seating and live entertainment. Although there is potential for other impacts associated with a late night establishment, staff believes that they are controllable. Staff has recommended the standard one year review condition at which time the extended hours may be reconsidered.

Although the deliveries themselves do not create adverse impacts in the community, the bicycle and moped parking area is currently just a concrete pad without fencing or screening at the perimeter. In order to shield the parking area from public view and to generally improve this area of the property, staff recommends that a fence be constructed around this area to be approved by the Board of Architectural Review. In addition, staff recommends that the existing trash enclosure constructed on the site be painted or stained in order to comply with Board of Architectural Review guidelines.

Staff has also deleted condition #24 requiring that the permit go back to the Planning Commission and City Council in a year's time and replaced it with the standard one year review condition. The required hearing was originally included out of a concern for issues such as double-parking.

With these conditions, staff recommends approval of the special use permit.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Valerie Peterson, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 The applicant shall obtain, at its expense, one city trash container model 2701-SP, for installation on the adjacent right-of-way and shall contact the Engineering division of T&ES at (703) 838-4318 for information.
- R-2 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-3 The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-4 Use of loudspeakers or musicians outside of the restaurant shall be prohibited.

Code Enforcement:

- F-1 No comments.

Health Department:

- F-1 No comments.

Police Department:

- R-1 The applicant is to consult with the Crime Prevention Unit with the Alexandria Police Department regarding security survey for the business. This is to be completed prior to the restaurant opening.
- R-2 Robbery awareness program for all employees.
- F-3 The applicant is not seeking an A.B.C. permit. The Police Department concurs with this.

VP
APPLICATION for SPECIAL USE PERMIT # 2002-0067

[must use black ink or type]

PROPERTY LOCATION: 1104 Queen Street Alexandria, Va 22314

TAX MAP REFERENCE: 64-03-04-19 ZONE: CD

APPLICANT Name: Pi Lin & Dao Shu Lin

Address: 610 H Street N.W. 2nd Floor Washington, D.C.
20001

PROPERTY OWNER Name: C. Dean Latsois

Address: 4161 Chain Bridge Rd. Fairfax, Va 22030

PROPOSED USE: Food Services, Carryout
Delivery & Extension of Hours of Operation

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Peter Cheng
Print Name of Applicant or Agent

610 H Street N.W. 2nd Floor
Mailing/Street Address

Washington, D.C. 20001
City and State Zip Code

[Signature]
Signature
571 437 5992(6)
202-347-5100
Telephone # Fax #

Date

===== **DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY** =====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) ☐ the Owner ☐ Contract Purchaser
☒ Lessee or ☐ Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

Qi Lin & Dao Shu Lin (Wife and Husband)
610 H Street N.W. 2nd Fl. Sole Proprietorship
Washington, D.C. 20001

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ Yes. Provide proof of current City business license

☐ No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

The nature of business conducted at
1104 Queen Street, Alexandria will be solely
comprised as a carry-out. Being located
in a densely populated residential area,
minimum on-street parking is required
for patrons. To ensure total convenience
and customer satisfaction, a form of
delivery by bicycles and/or mopeds will
be proposed. This is a small operation
conducted by the owner and family
members catering to all local residents
within the neighboring blocks. The hours
of operation is as follows;
Monday - Thursday open/11:00am close/10:00p
Friday & Saturday open/11:00am close/11:00pm
Sunday open/11:00am close/9:00 pm
This is already an Existing Restaurant. (sup # 2002-0051)

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

☐ a new use requiring a special use permit,

☐ a development special use permit,

☐ an expansion or change to an existing use without a special use permit,

☐ expansion or change to an existing use with a special use permit,

☒ other. Please describe: Delivery & Hours of operation

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

Delivery - 1 to 2 daily

Hours of operations - local patrons

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

Depending on growth of business;

minimum - 2, maximum - 4.

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Monday - Thursday

Friday and Saturday

Sunday

Hours:

11:00 AM to 10:00 PM

11:00 AM to 11:00 PM

11:00 AM to 9:00 PM

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

Due to having no mechanical machinery in or
outside the premise, there are no potential noise
also due to being a carry-out only operation,
patrons are quickly "in and out" ordering and/or
picking up food. A 12

B. How will the noise from patrons be controlled?

No potential noise due to the come and go
traffic pertaining to the carry-out.

8. Describe any potential odors emanating from the proposed use and plans to control them:

Minimum cooking odors.

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?

Boxes (empty) and food wastes.

B. How much trash and garbage will be generated by the use?

Amount of trash will depend on the business generated.
Minimum - 2 bags, maximum - 4 bags.

C. How often will trash be collected?

Depending on business - est. 3-4 times
weekly.

D. How will you prevent littering on the property, streets and nearby properties?

Will provide public trash cans and
impose "No Littering" signs.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

N/A

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

N/A

12. What methods are proposed to ensure the safety of residents, employees and patrons?

Impose the increase of street lights
to ensure total safety for all.

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

☐ Yes. ☒ No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

N/A

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

- A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

NONE

- B. How many parking spaces of each type are provided for the proposed use:

_____ Standard spaces

_____ Compact spaces

_____ Handicapped accessible spaces.

NONE Other.

- C. Where is required parking located? ☐ on-site ☒ off-site (check one)

If the required parking will be located off-site, where will it be located:

ON-STREET Parking

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

- D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

- A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? NONE (Front and Back Door)

- B. How many loading spaces are available for the use? N/A

- C. Where are off-street loading facilities located? N/A

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D. During what hours of the day do you expect loading/unloading operations to occur?

11:00 AM to 3:00 PM (Not rush hour)

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

Twice per week.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access is currently adequate.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No

Do you propose to construct an addition to the building? ☐ Yes ☒ No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be? N/A

_____ sq. ft. (existing) + _____ sq. ft. (addition if any) = _____ sq. ft. (total)

19. The proposed use is located in: (check one)

☐ a stand alone building ☐ a house located in a residential zone ☐ a warehouse

☐ a shopping center. Please provide name of the center: _____

☐ an office building. Please provide name of the building: _____

☐ other, please describe: N/A

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: N/A At a bar: N/A Total number proposed: N/A

2. Will the restaurant offer any of the following?

N/A alcoholic beverages N/A beer and wine (on-premises)

N/A beer and wine (off-premises)

3. Please describe the type of food that will be served:

Chinese & American

4. The restaurant will offer the following service (check items that apply):

table service	<u> </u> bar	<u>✓</u> carry-out	<u>✓</u> delivery
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5. If delivery service is proposed, how many vehicles do you anticipate? NONE - VEHICLE

Will delivery drivers use their own vehicles? Proposing bicycles/mopeds. Yes. No.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. ☒ No.

If yes, please describe: _____

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

***CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993***

Parking

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- A. The parking demand generated by the proposed restaurant.
- B.. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
- E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

2. Additionally, please answer the following:

- A. What percent of patron parking can be accommodated off-street?
(check one)

☐ 100 %
☐ 75-99 %
☐ 50-74 %
☐ 1-49 %
☒ No parking can be accommodated off-street

- B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?
(check one)

☐ All
☐ 75-99 %
☐ 50-74 %
☐ 1-49 %
☒ None

- C. What is the estimated peak evening impact upon neighborhoods?
(check one)

☒ No parking impact predicted
☐ Less than 20 additional cars in neighborhood
☐ 20-40 additional cars
☐ More than 40 additional cars

Litter

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours

1. Maximum number of patrons shall be determined by adding the following:

_____ Maximum number of patron dining seats
+ _____ Maximum number of patron bar seats
_____ Maximum number of standing patrons

N/A _____ Maximum number of patrons

2. 2-4 Maximum number of employees by hour at any one time

3. Hours of operation:
(check one)

_____ Closes by 8:00 P.M.
_____ Closes after 8:00 P.M. but by 10:00 P.M.
✓ _____ Closes after 10:00 P.M. but by Midnight
_____ Closes after Midnight

[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption: N/A
(Check one)

_____ High ratio of alcohol to food
_____ Balance between alcohol and food
_____ Low ratio of alcohol to food

Appetizers

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Shrimp Roll (1) or Spring Roll (1)	1.00
Shrimp Toast	2.50
Fried Wonton (10)	3.25
Crab Rangoon (6)	3.25
Steamed or Fried Dumpling (8)	4.35
Buffalo Wings (6)	3.75
Pu Pu Platter	7.50
<i>Shrimp toast, spring rolls, Bar-B-Q spare ribs, fried shrimp, fried wonton, chicken wings and chicken teriyaki.</i>	

SOUP

	Small	Large
Wonton Soup	1.25	2.35
Egg Drop Soup	1.15	2.20
Hot & Sour Soup	1.15	3.25
Vegetables Soup	1.80	3.25
Chicken Noodles Soup	1.40	2.70
Chicken Rice Soup	1.35	2.50
House Special Soup		4.75
Seafood Soup		4.95

Chow Mein / Chop Suey

	Small	Large
Chicken or Roast Pork	4.10	5.85
Beef or Shrimp	4.50	6.05
Vegetable	3.95	5.25
Combination	4.95	6.95

Lo Mein / Mein Fun

(Soft Noodle or Rice Noodle)

	Small	Large
Chicken or Roast Pork	4.15	6.05
Beef or Shrimp	4.50	6.05
Vegetable	3.95	5.25
Combination	4.95	6.95
Singapore Mein Fun		6.95

Fried Rice

	Small	Large
Plain Fried Rice	2.00	3.50
Vegetable	3.25	4.95
Roast Pork or Chicken	4.10	5.75
Beef or Shrimp	4.50	5.95
Lobster	5.95	7.95
Combination	4.95	6.25

Egg Foo Young

Chicken Egg Foo Young	5.50
Roast Pork Egg Foo Young	5.50
Beef Egg Foo Young	5.75
Shrimp Egg Foo Young	5.75
Vegetable Egg Foo Young	4.50
Combination Egg Foo Young	6.50
Lobster Egg Foo Young	7.95

Chef's Specialties

Happy Family	9.90
<i>Lobster, Scallops, Jumbo Shrimp, beef, Chicken and Roast Pork Sauteed with Chinese Vegetables in Brown Sauce.</i>	
Triple Delight	7.95
<i>Jumbo Shrimp, Beef and Chicken Stir-fried with Sesame Seed.</i>	
Seafood Combination	9.50
<i>Jumbo shrimp, Scallop, Lobster Sauteed with Fresh Vegetables in Delicated White Sauce.</i>	
Four Season	8.50
<i>Jumbo shrimp, Scallop, Lobster Sauteed with Fresh Vegetables in Brown Sauce.</i>	
Beef with Scallops	8.95
<i>Tender Sliced Beef & Scallops Cooked with Snow Peas, Carrot, Baby Corn, Straw Mushrooms and Broccoli.</i>	
Imperial Shrimp	9.90
<i>Shrimp Sauteed with Snow Peas, Carrots and Straw Mushroom.</i>	
Double Cooked Pork	7.50
<i>Sliced Pork, Cabbage & Green Pepper Sauteed in Hot Sauce.</i>	
Mongolian Beef	7.60
<i>Sliced Beef Sauteed with Spring Onion in Brown Sauce.</i>	
General Tso's Chicken	7.60
<i>Crispy Chunks of Chicken in a Red Hot Chill Sauce.</i>	
Orange Chicken	7.60
<i>Hot! Crispy Outside Tender Inside Chunks of Chicken with Orange Flavored Sauce.</i>	
Orange Beef	7.95
<i>Hot! Crispy Outside Tender Inside Chunks of Beef with Orange Flavored Sauce.</i>	
Sesame Chicken	7.60
<i>Chunks of Boneless Chicken and Sesame, Sauteed with Chef's Special Hot Sauce.</i>	
Sesame Beef	7.95
<i>Chunks of Boneless Beef and Sesame, Sauteed with Chef's Special Hot Sauce.</i>	
Lemon Chicken	7.60
<i>Breast of Chicken fried to golden brown with lemon Flavor sauce.</i>	



~ ♪ Hot & Spicy ~

SUP 2002-0067

Chicken

	Small	Large
Chicken with Broccoli	4.95	6.95
Moo Goo Gai Pan	4.95	6.95
Chicken with Mixed Vegetable	4.95	6.95
Chicken with Cashew Nuts	4.95	6.95
Chicken with Snow Peas	4.95	6.95
Chicken with String Beans	4.95	6.95
Curry Chicken	4.95	6.95
Sha Cha Chicken	4.95	6.95
Chicken with Spring Onion	4.95	6.95
Moo Shu Chicken		6.95
Sweet & Sour Chicken	4.95	6.95
Chicken in Black Bean Sauce	4.95	6.95
☛ Kung Pao Chicken	4.95	6.95
☛ Chicken with Garlic Sauce	4.95	6.95

Pork

	Small	Large
Pork with Mixed Vegetable	4.95	6.95
Moo Shu Pork	4.95	6.95
Sweet & Sour Pork	4.95	6.95
☛ Pork in Garlic Sauce	4.95	6.95
☛ Hunan Pork	4.95	6.95
Roast Pork with Snow Peas	4.95	6.95
Pork with String Beans & Onion	4.95	6.95

Beef

	Small	Large
Beef with Broccoli	5.15	7.25
Beef with Mixed Vegetables	5.15	7.25
Pepper Steak with Onion	5.15	7.25
Beef with Snow Peas	5.15	7.25
Beef with Spring Onion	5.15	7.25
Moo Shu Beef	5.15	7.25
Sha Cha Beef	5.15	7.25
Hunan Beef	5.15	7.25
Beef in Garlic Sauce	5.15	7.25
☛ Szechuan Beef	5.15	7.25
☛ Beef with Black Bean Sauce	5.15	7.25
☛ Curry Beef	5.15	7.25
☛ Kung Pao Beef	5.15	7.25
Beef with String Beans	5.15	7.25

Shrimp

	Small	Large
Shrimp with Broccoli	5.95	7.95
Shrimp with Mixed Vegetables	5.95	7.95
Shrimp with Cashew Nuts	5.95	7.95
Shrimp in Lobster Sauce	5.95	7.95
Sweet & Sour Shrimp	5.95	7.95
☛ Szechuan Shrimp	5.95	7.95
☛ Kung Pao Shrimp	5.95	7.95
☛ Curry Shrimp	5.95	7.95
☛ Shrimp in Garlic Sauce	5.95	7.95
☛ Hunan Shrimp	5.95	7.95
Shrimp in Black Bean Sauce	5.95	7.95
Shrimp with String Beans	5.95	7.95

Combination Platter

Served with Pork Fried Rice & Egg Roll

C1.	Roast Pork or Chicken Egg Foo Young	5.65
C2.	Beef or Shrimp Egg Foo Young	5.95
C3.	Sweet & Sour Chicken or Pork	5.95
C4.	☛ Kung Pao Chicken	6.25
C5.	☛ Szechuan Chicken	6.25
C6.	☛ Hunan Chicken	6.25
C7.	Roast Pork or Chicken with Mixed Vegetable	5.95
C8.	Shrimp with Garlic Sauce	6.75
C9.	Moo Goo Gai Pan	5.95
C10.	☛ Sesame Chicken	6.75
C11.	☛ General Tso's Chicken	6.75
C12.	Triple Delight	6.75
C13.	☛ Beef Szechuan Style	6.25

Lunch Special

Mon. - Sat.: 10:00 am - 3:00 pm
(Served Pork Fried Rice)

L1.	Egg Foo Young (Shrimp, Beef or Chicken)	4.25
L2.	Lo Mein (Shrimp, Chicken, Beef or Pork)	4.25
L3.	Bar-B-Q Spare Ribs	4.95
L4.	☛ General Tso's Chicken	4.75
L5.	☛ Orange Chicken	4.75
L6.	Triple Delight	4.95
L7.	Shrimp with Lobster Sauce	4.25
L8.	☛ Szechuan Shrimp	4.75
L9.	Shrimp with Broccoli	4.75
L10.	☛ Kung Pao Shrimp	4.75
L11.	Beef or Chicken with Broccoli	4.25
L12.	☛ Hunan Shrimp	4.75
L13.	☛ Hunan Chicken or Beef	4.50
L14.	☛ Hunan Combination	4.75
L15.	Pepper Steak	4.25
L16.	Beef with Spring Onion	4.25
L17.	Beef with Mixed Vegetable	4.25
L18.	Sweet & Sour Pork or Chicken	4.25
L19.	Moo Goo Gai Pan	4.25
L20.	Sesame Chicken	4.75
L21.	Chinese Mixed Vegetables	3.95
L22.	Bean Curd with Vegetables	3.95
L23.	☛ Broccoli with Garlic Sauce	3.95
L24.	☛ String Bean with Szechuan Style	3.95

Vegetables

	<i>Small</i>	<i>Large</i>
Mixed Vegetables	3.95	5.15
Broccoli in Garlic Sauce	3.95	5.50
Bean Curd with Vegetables	4.05	5.15
Moo Shu Vegetable (with Pancakes)		5.80
General Tso's Bean Curd	3.95	5.50
String Bean with Szechuan Style	4.15	5.75

Salad with Dressing

Garden Salad	3.35
Crab Meat Salad	4.00
Tuna Salad	3.90
Chicken Salad	3.90
Ham Salad	4.00
Chef Salad	4.50
Choice of Dressing: (Blue Cheese Dressing, Fresh Dressing, Thousand Island Dressing, Ranch Dressing)	

Seafood & Chicken Dinner*(Served with French Fries, Coke coleslaw Hot Roll)*

Fried Jumbo Shrimp	6.50
Fried Fresh Fish (3)	5.60
Fried Crab Cakes (3)	5.50
Fried Scallops (10)	5.85
Fried Chicken Dinner (1/2 Chicken)	4.95
Fried Crab Sticks(8)	5.75
Pork Chop Dinner (2)	4.95
Fried Seafood Platter	6.95

(1 Crab cake, 2 Scallops, 1 Fish, 1 Shrimps, 2 Crab Stick, Above Orders Served with French Fries, Cole Slaw and Hot Roll.)

Shrimp in Basket	5.75
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(Includes Fresh Fries, Cocktail sauce and Hot Roll)

Steam Shrimp Spicy or Mild	1/2 Lb 5.95	1 Lb 10.75
French Fries 1.10	Onion Rings 1.30	

Week Day Special

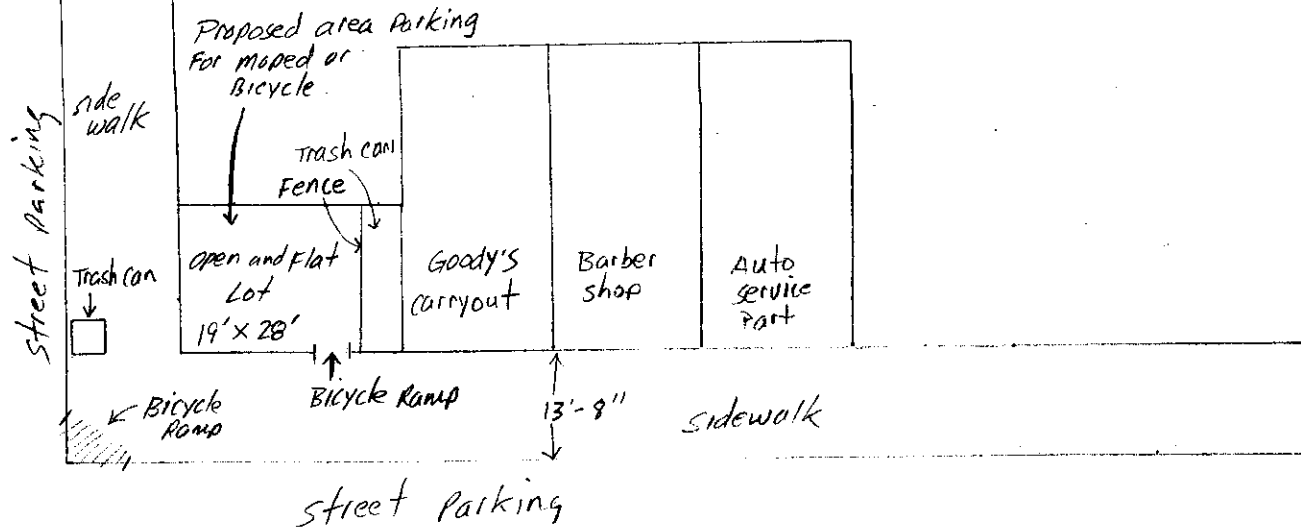
3 pcs Chicken with Fried Rice	3.15
5 pcs Wing with Fried Rice	4.40
1 pcs Bone Fish with Fried Rice	3.95
5 pcs Fried Crab Stick with Fried Rice	3.95
10 pcs Chicken Nagget with Fried Rice	3.95
10 pcs Fish Nagget with Fried Rice	4.25

Chicken Wing Special*with Fried Rice or French \$1.00 Extra*

Chicken Wings (3)	2.10	Chicken Wings (7)	4.95
Chicken Wings (4)	2.85	Chicken Wings (8)	5.65
Chicken Wings (5)	3.60	Chicken Wings (9)	6.35
Chicken Wings (6)	4.25	Chicken Wings (10)	7.00

~ Hot & Spicy ~

Henry street



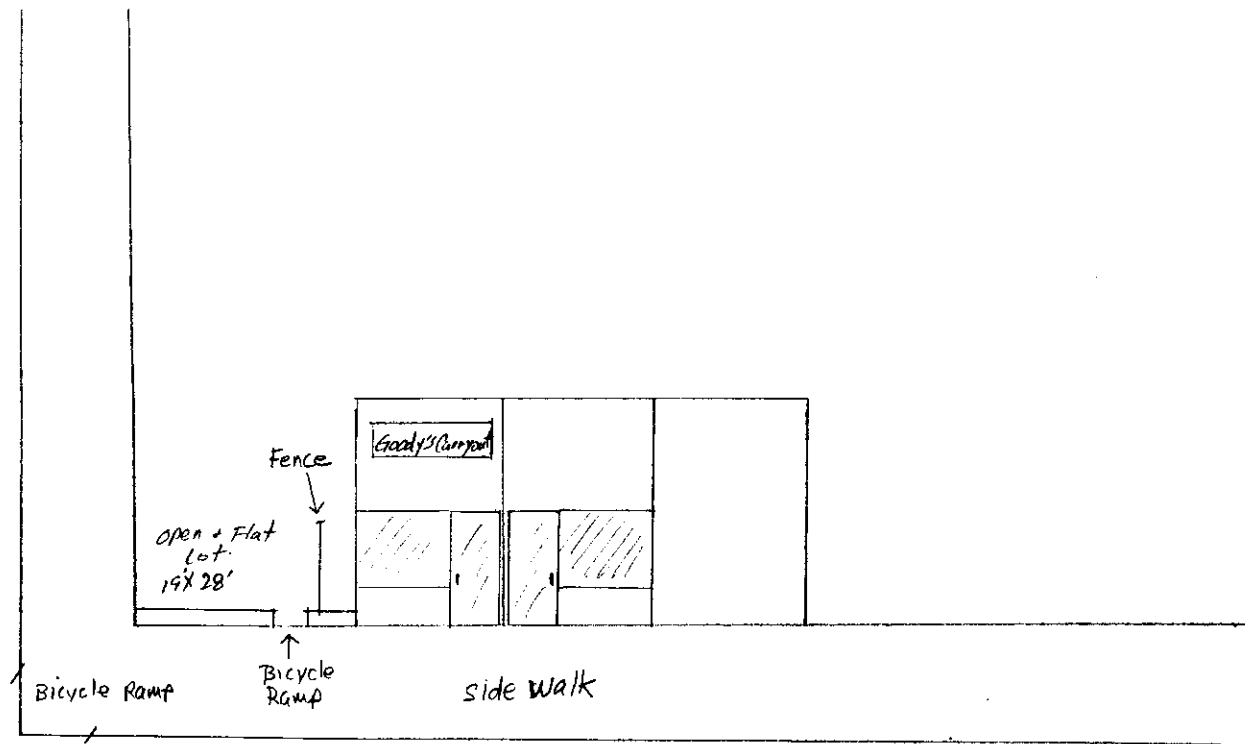
Queen street

street parking

side walk

SUP2002-0067

Goody's Carryout
Special Use Permit
2002-0051
6/18/2002



2
7

Goody's Carryout
SUP# 2002-0051
Date: 6/20/02

SUP 2002-0067

18 APPLICATION for SPECIAL USE PERMIT # 2002-0067 7

[must use black ink or type]

PROPERTY LOCATION: 1104 Queen Street Alexandria, Va 22314

TAX MAP REFERENCE: 04-03-04-19 ZONE: CD

APPLICANT Name: Pi Lin & Dao Shu Lin

Address: 610 H Street N.W. 2nd Floor Washington, D.C. 20001

PROPERTY OWNER Name: C. Dean Latsois

Address: 4161 Chain Bridge Rd. Fairfax, Va 22031

PROPOSED USE: Food Services, Carryout

Delivery & Extension of Hours of Operation

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Peter Cheng
Print Name of Applicant or Agent

610 H Street N.W. 2nd Floor
Mailing/Street Address

Washington, D.C. 20001
City and State Zip Code

[Signature]
Signature
571 437 5992(6)
202-347-5100
Telephone # Fax #

Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: 9/3/2002 RECOMMENDED APPROVAL UC

ACTION - CITY COUNCIL: 9/14/02PH--CC approved the Planning Commission recommendation.